TRANSCRIPT—BARBARA TROMBATORE

Interviewee: Barbara Trombatore
Interviewers: Tealey Ellis and Judith Robertson
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Transcriber: Lynnie Barrett

TEALEY ELLIS: My name is Tealey Ellis and I am a volunteer with the Fairview Library Oral History Project. Today is February 7th, 2019. I am interviewing Barbara Trombatore at the Fairview Library. Thank you, Barbara, for this interview opportunity.

JUDITH ROBERTSON: This is Judith Robertson recording the history of Barbara Trombatore at the Fairview Library at 10:15AM on February 7th, 2019, for the Fairview Oral History Project, for the North Carolina Room at Pack Library in the Buncombe County Library System. The conditions for use forms for sound and video recordings has been signed by the interviewee.

TE: As we talked a little bit before we started recording, Barbara, we talked about things that we are looking for. What kind of information we are looking for and for people who were either born and raised in Fairview, or came here at an early age and have lived here for many years. We would like to start with that kind of information, and if your parents were born here, grandparents, et cetera. A mention of them as well so that we have the continuity of the family. So, let's start with there about where you were born.

BARBARA TROMBATORE: I was born at St. Joseph's Hospital, Asheville, North Carolina, and my, do you want a little bit of the history? My mother was, she was born in, I think also St. Joseph's, but grew up for the most part out here in Fairview.

TE: And her name was?

BT: Janice Bishop.

TE: Okay.

BT: Her parents, my grandparents, Lucille and Paul Bishop. My grandfather, Paul, was actually born on Brush Creek.

TE: Oh, wow.

BT: His parents, Mom and Dad Bishop. Let's see, Dad Bishop was born on Brush Creek. Dad Bishop's mom and dad, J. J. and Emma, they purchased property on Bear Wallow Mountain, it was 1890, 1895. So, their children, they had four children, two boys, two girls. They moved here from West Asheville area, but the Bishops have been in Buncombe County for 200 years, close to 200 years, just different places in Buncombe County.

TE: Okay and you lived here until the age of?

BT: Well, I lived in Asheville. When I was a baby, my parents, rented a house down here on US-74, but I, myself other than that, which I don't remember, did not live in Fairview proper, just Asheville. Does that make sense?

TE: It does make sense. And, what kind of work did your parents do?

BT: My father was, he worked for Hajoca. He got his business degree, and I'm trying to remember. It was a small college, it was not AB Tech.

JR: Cecil's.

BT: Say it again.

JR: Cecil's Business College.

BT: Yes.

JR: That's were a lot of people went.

BT: Yeah. So, he got his degree. My mother didn't go to college or get a degree, but she did book-keeping and administrative work.

TE: Okay.

BT: My father worked for Hajoca until he died in 1969.

TE: And what was that?

BT: Oh, uh, it's still around. It's a huge plumbing supply.

TE: Okay.

BT: So, he, you know, went to places like, well my grandfather, Paul Bishop, one of his accounts was the Biltmore Estate. And so, he would go and, you know, because they had those big boilers and stuff, and things were always breaking. But, that was the general work.

TE: Okay, before we started recording, you had indicated that you had moved and lived in California.

BT: Um-hm.

TE: At what age was that and when did you come back?

BT: We moved to California in 1971, so I had just turned ten in August. And we, my husband and I, moved back here in March of 1992. Our boys were six and two at the time, and that's when we started the business in, well, it was in Arden, but the permanent building is in Fletcher and has been for some number of years.

TE: Um-hm. Okay and when you moved back here, you lived in Fairview?

BT: No, we moved to Oak Forest, which is in Skyland, South Asheville.

TE: Okay.

BT: And if you want the story of how I got back to Fairview, it's a dandy. Everybody laughs, but like all good southern stories, it involves Elvis Presley.

TE: Go right on with it then.

[Laughter]

BT: When, this was in ’95, early summer, I think, or late spring ’95, we were leasing a building on Glenn Bridge Road. My husband owned a business and the agent that had our account, he worked for Rusty Pulliam, who’s, you know, a big name in Buncombe County Real Estate.

His name was Steve Harwood. And he came in and said, “You guys have got to see this house.” He said, “I know you’re not, because we had bought our house in Oak Forest and we were very happy there.” He said, “You have got to see this house, it has got the best story ever and because of the business, you have got to see this house.”

So, he took us out to Hooper’s Creek and, I don’t know if you guys are familiar, but up on Burney Mountain there sits a house right on the crest where it comes down.

TE: Um-hm.

BT: Okay, that’s the house we went to look at. It is a huge, gorgeous, beautiful, traditional southern mansion with the columns out front, you know like Tara kind of looking thing, and it was a mess, just a total mess.

[Laughter]

BT: He said, “This is the story on the house. Dr. Souther of Souther Road, in Hooper’s Creek, retired and started building this house. Just before it was finished, he died.

The family never did finish it, so there was a left and a right kind of like parlor, the old beautiful wood paneling, real wood paneling and all. Well, the, I think they call them captain’s walks, had not been completely sealed, so there was water damage in there.

Huge foyer, with a beautiful circular staircase, I mean it was just gorgeous. But, you know, there was a mattress in the foyer and, you know, the balusters had been broken.

Obviously, vagrants had come and had been living there. And nine bedrooms, seven bathrooms, I mean just huge, really huge. But for me, my observation was for having that many bedrooms, this kitchen is really tiny, because I feed people.

[Laughter]

So, he said, “So the story, you know, the kids kept it.” Shortly after Dr. Souther passed, and I don’t know if you know this history about Elvis Pressley, but the first indoor venue that he ever was allowed to play at was the Civic Center here in Asheville.

TE: I did not.

BT: He was so controversial, he played fairs, and, you know, you’ve seen all the videos. So, Asheville Civic Center was the first indoor venue and my mom actually went there and saw him when she was sixteen. He never forgot it and it didn’t matter how big he got, when he went out on tour, he always came back and did at least a couple of concerts here.

TE: Um-hm.

BT: But it got to the point where it was very difficult for him to have any peace, because he was so big and it didn’t matter how many people you had swear that they wouldn’t tell what Day’s Inn or Holiday Inn or Howard Johnson, it always got out, so he had no peace.

He found out about this, or somebody directed him to it, I don’t know, but he was actually considering buying it so he would have a place to stay here. Because it is up, the gate is down at the bottom and that road, and I mean it’s on top of the world. There is no way, other than helicopter. It was big enough that his entourage, you know, that he traveled with. But then, and I’m not sure exactly what the timing was, but he died, obviously. So, that was the story on this house.

So, because I watched my kids and my sister’s kids after school, they were with us when we went to see this house. My sister called me that night and she said, “Where did you take the girls?” I told her, I explained this story to her and she goes, “Oh.”

Fast forward a few weeks and she calls me up and she says, “That house that you took the girls to see is in the Homes and Land Magazine.” They had recently moved back and they were renting and so she was going through the Homes and Land, you know looking at houses, so she came across this house. And I said, “Really?”

So, you know, next trip where I went that there was a Homes and Land Magazine, I got a Homes and Land Magazine and I was flipping through it, flipping through it and I saw this piece of

property. I told my husband, I said, “This is 320 plus or minus acres on Brush Creek.” I said, “That is where Pappy was born.”

He had just passed in February. I thought and thought and thought and I said, “I can’t even imagine where there is 300 acres left anywhere on Brush Creek, because it is so built up now.” This was 1995. And when I say, “So built up,” now, it’s built up. But, when I was a little girl, I mean, there were my cousins in the one rock house, another cousin here, Mom and Dad Bishop’s place here and just a spattering of other houses, and to think, 300 acres.

My husband, he’s so funny, he said, “We are not buying 300 acres.” I said, “I didn’t say anything about buying 300 acres, I just can’t imagine, because I know where Cousin Betty lives.” And so later he comes to me and he says, “You know that would be interesting to see something that big.” He was born and raised in California, so our house in California sat on nearly one quarter of an acre.

We moved here to Skyland and the house was on, I don’t know, three quarters of an acre or so. He took only one look at the yard and went and bought a riding lawn mower, because to him it looked like a sea.

[Laughter]

You know, if you have seen California, it’s just like little cookie cutters. So, I said, “Okay.” So, I sent a fax to the listing agent, and she called me, well the secretary called me the next morning, he was out of town. I said, “Yeah, I would be interested.” So, she faxed me directions.

With my knowledge of where my cousins were and Mom and Dad Bishop, my great grandparents, etcetera, it took me, and I am really good at navigating, I don’t know what the deal is, but I’m really good at navigating, and it took me forty-five minutes to figure out how to get there based on everything I knew when I was younger. So, we got there and we walked around for quite a bit and Tom said, “Well, that’s pretty interesting and you know, I’m glad we saw it.”

TE: Was there a house on it?

BT: Yes, a small little rock house. It had been vandalized, all the windows broken out, etc. So, we saw the property, let’s see, that was Monday and then I guess Tuesday, he has said something

to a couple of people at work. We had an office manager and a plant manager. They were interested in seeing it because they were from areas where there's 300 acres. And so, we walked again and so Tuesday night he said, "I want to meet with the realtor." And, I didn't say anything because this is a man that if he sees something or somebody presents something to him and he will read through it very thoroughly, he'll set it aside, he'll contemplate, he will go through it again and make a very, very grounded researched decision. So, this was from Sunday afternoon to Tuesday night, and now he is wanting to see the realtor. And, I was like, "Okay."

So, we met with the realtor and he took us around. At that time, there was just Old Brush Creek Road that ran up the mountain from years and years ago. I remember my grandfather telling me that's how the people in Brush Creek Valley would truck their produce to Lake Lure, because back in the day, it was mule and wagon or horse and wagon. To go down to Upper Brush Creek Road, which was Nesbitt Road at that time, and out to US-74 and over the switchbacks, I mean you are at the top of the mountain in no time and down in Gerton. So, I don't even know how many hours that would relate to by wagon. But that was the old road that went down into Lake Lure, or the access, Lake Lure. So that was, you know we walked along that and then there was a telephone easement that had been there, for I don't know how long, and so that was cleared, but the rest of it was completely forested, and I mean, thick, thick, thick, thick forest. And I don't know if you guys, you have probably seen the movie The Last of the Mohicans, and you remember how dark it is because of the trees. The production company actually considered, looked at that property and said there were too many trees, it was too dark. So, if you can imagine what it looked like, I mean you just couldn't see a thing.

So, we walked around and Steve gave us, Steve Towle, he gave us some background history of the property. So, then we went back to the office and signed a contract, which was amazing to me and my husband. And so that was summer by then. Years and years and years ago, my great Aunt Ek, her name was Ethel, but we called her Ek, had told me about property that was owned by my great, great grandparents, and I knew it had to be near where Mom and Dad Bishop's place was, which is right there on Brush Creek Circle. And I told Tom, I said, "That was Mom and Dad Bishop's, my great-grandparents, Pappy's parents, that's where they lived, that was their farm." And so, I knew that wherever J. J. and Emma had lived, had to be near there.

I got the boys in school because they were little and I wasn't about to go up and start delving into documents with two little kids, you know, they would be like climbing the walls and boys at that. So, went to the Courthouse with the pin number and walked out two hours later with a photo copy of a signed deed, 143 of those acres were J. J. and Emma's property. That was where my grandfather was born, on that property. And I just, it was just amazing. I called Tom and said, "It's not near, it encompasses J. J. and Emma's."

That was very emotional for me. And I had remembered my grandfather talking about Face Rock and Cat Hole Track. As boys, as children, there's this way you can climb up the side of Face Rock, but it's really, like climbing. And it was called Cat Hole Track and sure enough on the big survey, it said Face Rock, Cat Hole Track and I'm like this is what, I just remember Pappy talking about was. And now here we are. The stories are great, especially when they involve Elvis. That's how we found that property

TE: Quite a story. So, this is the land that throughout the years you owned it and lived there, where you built a house and cleared some of the land. This is where your horses and goats and all the other farm animals are. That's pretty awesome and amazing to have that ancestral part of that.

BT: Since it wasn't too long after we bought it. So, I am going to digress just a tiny bit. When we bought it, the people, the guy that we bought it from had sold the timber, so the purchase price was reduced by that amount, so we couldn't really see anything. But when they got in there and they timbered, I went hiking around and actually found two old chimney stacks on top of the mountain where my Uncle Dale had said this is probably where you are going to find something if you find anything. And sure enough found the two tumbled down chimney stacks.

TE: Interesting. This was in the 90's.

BT: Yeah. 1995 was when we purchased it and we had to wait until the timber was harvested and so we moved into our house in June of 1997. So, yeah, we have been there a little while.

TE: Thinking back to when you moved in, the house was there and you moved in and started living on that property in that area. Think about what the atmosphere was like, what were the neighbors like, and compare it to today. In terms of the atmosphere, is there a community

feeling, was there a community feeling then and is there today? If you could kind of compare and contrast those.

BT: Yeah, again an amusing story. When we bought the property, the rumor was, it's two Californians. There was a little bit of prejudice because, and I get it, because people from the outside come in and they start buying up these properties and they thought we were going to develop it. Because the guy that we bought it from was going to develop it, but he, they wouldn't grant him a wide enough easement. You have to have a thirty-foot wide easement, it was only fifteen feet wide. So, he couldn't develop it. He sold the timber and sold the property. And so they thought, "Oh, here we go again, they are from California, and they are going to put a bunch of houses up there." That was the last thing on our mind. I mean, if you look at where our house is, it's almost in the dead center and you have to drive down to the first neighbor. And there is nobody until you get to the top of the mountain.

TE: How long was it before they realized that that wasn't going to happen?

BT: About a month.

TE: Did the attitudes change?

BT: Oh, it changed everything, because I was Paul Bishop's granddaughter. That was all I had to say, Paul Bishop. Mom and Dad Bishop's place right there, Bishop Cove Road, Dick and Frankie Bishop's house a little rock house at the end of Bishop Cove Road, yeah. So, it was, sometimes it's not what you know, it's who you know and trading the names. All the Dodson's, you know, they were with the Bishop's in that area. The only reason it took a month was because there was nothing there. They were logging it and we were trying to fix up the little cabin, you know, get it back in shape. It just so happened that one of the Dotson's, Carroll Dotson came up and he was talking to us and I said, "Oh, I'm Paul Bishop's granddaughter." Then that is all it took.

TE: When you moved there in the 90's, bought that property and moved there, you talked about that for that time period, it was built up in comparison to a decade or so before. And now you have mentioned that it is even more built up. What is the atmosphere in that area now? Is there, do you think it's the same sense of community or has it changed?

BT: With the exception of maybe a couple of property owners, yeah, very much so, very community oriented. I think if anybody, well from Bethany Church Road up, pretty much anybody needs anything, they're going to help. Down from Bethany Church Road and Brush Creek Road, it's a conglomeration of people that weren't raised with that sense of family and community, from what I observe. And I don't want to speak ill, but they are not neighborly like southern people, they are not from here, they are not from the South, they are from up North or Florida. And so, there's that lack of, you know, you can live in California for 20 years and maybe only know well one or two of your neighbors on either side of you. I mean, it's just, that's how they are. I don't know Florida, I have never lived there, but, for the, especially on Brush Creek Circle, I would say that is about as tight a group as can be. I mean there have been some things that have happened over the years and I think the support for each other is really good.

TE: When I talked with you on the phone for the first time, one of the things that we discussed was Welcome Table and your involvement in starting that and the history of it. So would you share that with us? How you came to think of that, how it started, how it's progressed and where we are today?

BT: Sure. Back in the summer of 2010, Susan Sides, the Executive Director, she was the Executive Director then of the Lord's Acre, longtime friend, longtime friend. She sent an email out to me and a couple of other people talking about the Black Mountain Welcome Table. Because they are a garden that gives, so they grow food, they give it away, they don't sell anything. They had been supplying fresh produce to the Welcome Table of Black Mountain. Then she said, like I said, this was to several people on the email, but I think she knew when she sent it to me what was going to happen. Very smart, in a lot, not just that, I mean she is brilliant, she really is brilliant. She said, "You know, I think something like that would be a good fit in Fairview because of the farms in Fairview and the sense of community and agriculture and all of that." I thought, "Okay let me check this out."

The first one I went to was actually the Welcome Table in Swannanoa, which was the first Welcome Table in Buncombe County. I don't know of other areas, they have something similar, it's not a soup kitchen, but it's not called Welcome Table. And the way that came to be was when the Beacon Plant burned down, and they decided not to rebuild, that was huge for

Swannanoa. Well, there were not only people unemployed now, but there were some homeless people that had been using the outbuildings as shelter. So, this group of women at UMC Swannanoa, United Methodist Church, got together and were trying to figure out how they could help their community.

They put an ad in the paper, there's like a little local paper, and a gentleman by the name of John Crognale saw it, retired restauranteur from California. His restaurant was one of the casualties of that big San Francisco earthquake, it collapsed the freeways. And so he had, I think his wife or somebody had a parent back here. So, they thought, "Okay we will just go back and take care, whatever." But that's how he got here.

He answered their call because he had the experience of, you know, restaurant cooking and so on and so forth. And so, he set them up and, I'm not sure how long he was with them, two or three years and then he handed it over to them and then he started the one in Black Mountain. And it was served at St. James, but it was not associated. In other words, it was a separate entity.

So, I went to this Swannanoa one, and I talked to the women and men that ran it and kind of got an idea, and the next week I went to the Black Mountain Welcome Table. I introduced myself to John, who I had met years before in another capacity that, but, it was through a charity. I said, "You know, I am thinking about, you know, seeing if this could work in Fairview." He said, "Oh, we'll have you up and going in two weeks." I said, "No you won't John." I said, "I am not that kind of a girl. I've got to put a lot of thought and planning in it, I've got to make sure we have got a place and people and all this."

From that time, that was August of 2010, from that time, I helped every week and he taught me how you cook for an untold number of people, because you never know how many are going to show up. Theirs' was huge, though, I think their numbers were about 200 a week, the Black Mountain Welcome Table, Swannanoa was about 60ish maybe, maybe a little less, but it's in a smaller place, yeah. I mean we are talking about just a constant flow of people, just massive amounts of food.

He trained me and I worked with Chef Frank Prim, he was finishing up his degree at AB Tech for, you know they have an incredible culinary arts program. A lot of people don't realize little

bitty AB Tech in little bitty Asheville has one of the best culinary arts programs. So, he taught me a lot about little technical things maybe that I didn't know, like, just weird foodie stuff. At any rate, I worked with him every week, cooking on Tuesdays and serving on Wednesdays. And in December, I think the Town Crier had put an article about a gathering for people that might be interested. It was at Fairview Christian Fellowship, which is my church, but again the Welcome Table is a separate entity. But it was the only place that was available that fit the needs. Centrally located right here in Fairview. Fairview Community Center said we could use their facility, except we couldn't store food there, and if they had a basketball tournament we couldn't set up. So, it was like, okay you can have it this Thursday, but next Thursday, and in the summer they have birthday parties there. And I said, "That can't work, because you are never going to know week to week if we can have it."

But the pastor and the session, the elders at Fairview Christian Fellowship said, "This would be wonderful, this would be awesome to be able to serve our community, allow you to serve the community, but use our building." And they have a wonderful kitchen. So, we got a steering committee together that cold night in December and we met again, all the way through until March. And then I stepped back from going and helping at Black Mountain so I could start putting everything together and our first welcome table was served the first Thursday in April of 2011. From that time until now, I think the rough count we have served somewhere between 24,000 and 25,000 meals. That's a lot food, a lot of fun, a lot of hard work.

TE: Do you have a general number of the average that came per week?

BT: I think our average, up until this past year, well no, I think it held true, the average, I think was eighty-five, but we have had as many as a hundred and fifty-five and as few as fifty.

JR: And you serve once a week?

BT: Yes, cook on Wednesdays, serve on Thursdays. And now, though, they are at once a month. We lost a lot of volunteers last winter and spring, work, which is not a bad thing, illness, family illness, some people moved away and it just and some people their life had changed, their schedules had changed and they just couldn't consistently come. So, a couple of the board

members contacted me in probably April, maybe May and said, “This is getting rough, you know, when we have got three or four people.”

TE: Of which year, this current year?

BT: Last spring, yeah, April 2018. Because we had several weeks where we had three or four people to cook and serve for eighty, because our numbers were up pretty good last spring and winter. And it was just, that’s hard work, it’s really hard work for that many people. We didn’t begrudge it, but that’s a lot to accomplish and it was basically the same three or four people.

So, one of the board, a dear, dear friend of mine, contacted me and she said, “I was talking to another board member and what do you think about taking the summer off?” Because we had never taken the summer off. We had served every week, with the exception of Thanksgiving, Christmas, New Year, Easter, Fourth of July. So, it was only five lunches a year, because our numbers were down, Fourth of July is family holiday, you know, and people want to go and visit or whatever. Easter, everybody is on vacation. Obviously, Thanksgiving, we aren’t going to serve on Thanksgiving Day, although a lot of the lunch guests said, “But yeah, we would come.” And I’m like, “I’m sure you would, but I really want to have it with my family.”

Then Christmas and New Year’s, same thing. People, they don’t have time to come to lunch, they’ve got family gatherings. So, she said, “What do you think about taking the summer off?” I said, “You know what, I think we should and we will start back up the first week that school is back in session and try and gain some more help.”

Well, by the end of July, that help wasn’t showing up, I mean the Town Crier had run some articles and we had one or two interested. So, the board met at the end of July and a couple of the people said, “My schedule is completely changed, I can only volunteer once a month.” And somebody else said, “Two times a month is the max for me.. And then, it was looking pretty grim.

I said that I had been thinking about this for about three or four weeks as the people were reporting back to me, “Okay I need to let you know things have changed.” And I said, “This is telling me that, once a month, we are going to have to do this once a month for a while.” If I can get enough volunteers once a month, then maybe we can get some more volunteers in. But that

really hasn't held out and I just thought, you know, I just need to step back and let some of these other people that are more enthusiastic.....I don't want to say that I got burned out, I just felt like I was kind of beating my head against the wall, you know. And there were some others that were much more enthusiastic. And for the prior couple of years, since my granddaughter started at Fairview. Last year was Kindergarten, this year, first grade. I have been talking to John Ager, our rep and I know I can use his name, because he's our rep, about seeing if we could do something with school lunches. They're not horrible, but I think there is some room for improvement. So he, so when I told everybody that I was just going to step back, I am going to pass the baton. I am going to put my energies into still feeding people, but in a different capacity. So, I actually met with Lisa Payne on Tuesday. I had been researching all of their menus and stuff that they served and I was pleasantly surprised.

TE: Who is Lisa?

BT: She is in charge of the Buncombe County Schools lunches. And, the registered dietician came with her and so we talked. There were a couple of things they were a little bit surprised at, that, how did that happen, because that didn't start out that way. So, by the end of the meeting, we met over here at Fairview, they invited me to come down to the test kitchen and either work on new recipes or tweak some ones that could be tweaked. So, again, I'm feeding, it's just in a little be different capacity. It's still the community, it's Fairview and it's just my love, you know. That's what I love.

For the entire seven and a half years, with the exception, if I was on vacation and I wasn't there, I came up with, shopped for the entire menu. And the menus were, I don't know if you ever came to the Welcome Table? We made, well, Christmas, last year, 2018, we had Christmas ham, Gulliver's cream corn, home-made biscuits, and I was trying to remember the other entrée. We usually try to have a meat and a couple of vegetables and the bread. And then the salad bar, it would be like spinach salad with blueberry feta dressing, fresh fruit salad, a fresh made salsa every week, raw vegetables with dip, pickles and olives, cheese and crackers, couscous salad, pasta salad, a meat salad, either tuna or ham or chicken.

We would alternate those, so that, and then we would try and offer tuna, if we were having a main course that was meat, because there are some vegetarians that will eat tuna, but they won't

eat beef. We would always try to have at least one vegetarian offer. Like if we did spaghetti with meatballs, then we would do pasta without meatballs. There are quite a number of vegetarians.

JR: How was that funded?

BT: Donations at the door.

JR: That is more than taking some excess produce from the local farms, you are talking a lot of food.

BT: It's a lot of food. But during the growing season, I think we figured out, because for their records, Lord's Acre, for their records, they have to keep track of the pounds because of the regulations and their tax status and a lot of other stuff. And so, the first year it wasn't quite as much, but by the second year, they were donating over a ton of food, just to us. So, that was huge. So, we were able to make fresh, homemade. If we didn't have to open a can, we wouldn't, because that was the mission statement and the driving force is, we are not a soup kitchen and this isn't just about food. This is about fellowship, this is about shut-ins, and it's their only social engagement during the week.

There has been a lot of relationships made, you know, over the years. And I will tell you one, because I think it is a beautiful example of how the Welcome Table works. Within the first year, it was actually a neighbor, a good friend of mine, a retired minister. He and his wife came to the Welcome Table and he sat with this woman and talked to her. He came up to me the next day, because he was walking and I stopped and he said, "I have to tell you this little story. That woman I sat next to yesterday, I actually did the service for her husband, several years before." And apparently she was, and there are many, many out there, and she was a little older and she had not taken care of the finances. So, she didn't know how to manage them and she wound up virtually homeless. And, so she was talking to him and explaining the situation and within days he had this entire network to help her. That's how the Welcome Table works.

TE: That is amazing. What do you, I know that you are not involved with that right now, but do you think, what is your prognosis for it?

BT: I hope it succeeds, I would hate to see it go. I'd hate to see it go. I would really love to see it going back to, you know, every week.

TE: Do the, if someone can, you have two days where you need volunteers, is that correct? Wednesday to cook?

BT: And set up.

TE: And set up and then on the day to serve and clean up as well. So, it's conceivable then that, because I, as I was new to the area and learning about it, I thought, you know, that maybe that is something that I would volunteer to do. Well, the next thing you know when my circumstances made some time free, then since well almost a year, my Thursdays are interviews. But then I was wondering if volunteering to help on Wednesdays.

BT: Yeah, they would love that, because that is the big cook day, and that's when they set the tables up and all that, so, yeah.

JR: Were any of the people you helped able to come back and volunteer?

BT: Oh, yeah.

JR: So, you were able to get some.

BT: Yeah, not a whole lot and some of the people that were helped by the Welcome Table physically aren't able. I mean, we've got a couple of shut-ins and you know.

Years ago, I'm not going to give her name, because this is public, but there is a woman that has been coming from the very beginning and she had double strokes in 2001. So, she is on a cane and you know, one side of her body doesn't work real good. But when we started doing the fruit for Fairview Elementary, for the backpack program, I would buy the fruit in the bags and her job was to come in and she could put the fruit in the bags and put it in the tubs to take to school. She said, "I can't do much." But that was her job and everybody knew it. She just let, and she said, "I can't do much, but I can do this." And I said, "Yes you can, and that's worthy." It needs to be done and we, depending on how many people we had, we didn't necessarily have somebody to

stuff those sacks on Thursday to get them to Fairview Elementary School by Thursday afternoon. So, I, it's just, that's another one of those really neat stories that, yeah.

TE: You have shared an amazing amount of information, not just about the Welcome Table, but also about your family's history in Fairview, how you got back to it and what you have done with it since then. Is there any other thought or an area of information pertaining to your experiences to Fairview then and now that we haven't touched on that you would like to share?

BT: I hate to see the farms going and houses cropping up and I know that sounds very elitist because Fairview is a great community. I know why people want to come, but it was always so heavily into agriculture and farms. I mean that was really all it was for years and years and years. So, that's sad, but in the same respect, I am liking some of these preservation programs that have been recently available. And that is saving some of the farms and stuff like that. But other than that, there is still a lot of buildings and houses. I go up and down the road and I remember so and so lived there, you know, that was from when I was a kid and stuff, so there is still bits of old Fairview that hopefully will always be here.

TE: And I think just from what I have learned from doing interviews and getting to know people such as yourself, and having somewhat of an idea of the number of families that were here from way back in the, you know, 1800s and earlier and still have ancestors and descendants here today, it may not be the same Fairview. But, I just have this feeling that it might, with all that family connection, as you've mentioned, you know, so and so is my cousin and this person is that, that some of what drives you and what your passions are will still be around in some of those people as well.

BT: No doubt, Fairview is probably the most unique community. And I am really proud to be from here. You know my grandfather and my great grandparents, my great, great grandparents. I have never seen a community that pulls together like Fairview does.

TE: Thank you so much Barbara for sharing this information. Very interesting indeed.

[END OF INTERVIEW]